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## Please add the following additional claims:

-- 13. A powder composition, characterized in that the powder composition comprises delipidated egg yolk particles and a functional food material, the functional food material being impregnated in pores of the delipidated egg yolk particles, and wherein an angle of repose is 60° or less, as measured under the conditions of the water content of 5 ± 2%, relative humidity of 40%, and a temperature of 25°C.

35 14. The powder composition according to claim 13, wherein the average particle size is from 1 to 100 μm.

4 15. The powder composition according to claim 13, wherein the powder composition comprises 5 to 60 % by weight of the functional food material.

5 16. The powder composition according to claim 13, wherein the functional food material is a substance having an undesirable flavor, or a substance susceptible to deterioration by light, heat, or oxygen.

17. The powder composition of claim 13, wherein the lipid content of the delipidated egg yolk is 10% by weight or less of the solid ingredients of the delipidated egg yolk.

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The power composition of claim 13, wherein the pore size of the delipidated egg yolk particles is 0.1 to 10 µm.

A food comprising the powder composition according to any one of claims 13 to 18.

20. A method for preparing the powder composition of claim 13 characterized by:

mixing a delipidated egg yolk with water,

spray-drying the resulting mixture to prepare porous, delipidated egg yolk particles having pores on surfaces thereof,

mixing the resulting delipidated egg yolk particles with a functional food material, and

drying the resulting mixture under reduced pressure.

- 21. The method of claim 20, wherein the mixture is dried under reduced pressure with stirring in the drying step.
- 22. The method of claim 20, wherein the egg yolk is delipidated by solvent extraction, enzyme decomposition, pressure extraction, centrifugation, super critical extraction, or isolation with an absorbent.